

DINNER

SHARE



WHIPPED RICOTTA | 21 **V**

House-whipped ricotta, hot honey, lemon oil, candied jalapenos, pistachio, grilled focaccia

CHEF'S PICK



HUSH PUPPIES | 18

Golden cornmeal hush puppies, house-smoked ham, whipped honey butter

TUNA CARPACCIO* | 21

Peach aji amarillo vinaigrette, avocado, grissini

CHEESE PLATE | 24 **V**

Chef's selection of cheeses, honeycomb, seasonal jam, candied nuts, grilled focaccia

POPCORN SHRIMP AND GRITS* | 22 **GF**

Butter-poached shrimp, creamy grits, melted leeks, puffed sorgum

BRUSSELS | 16

Truffle, parmesan, pork belly, balsamic, soft egg



GREENS

add chicken +7 | shrimp +11 | banger steak* +14*

CAESAR | 16 **V**

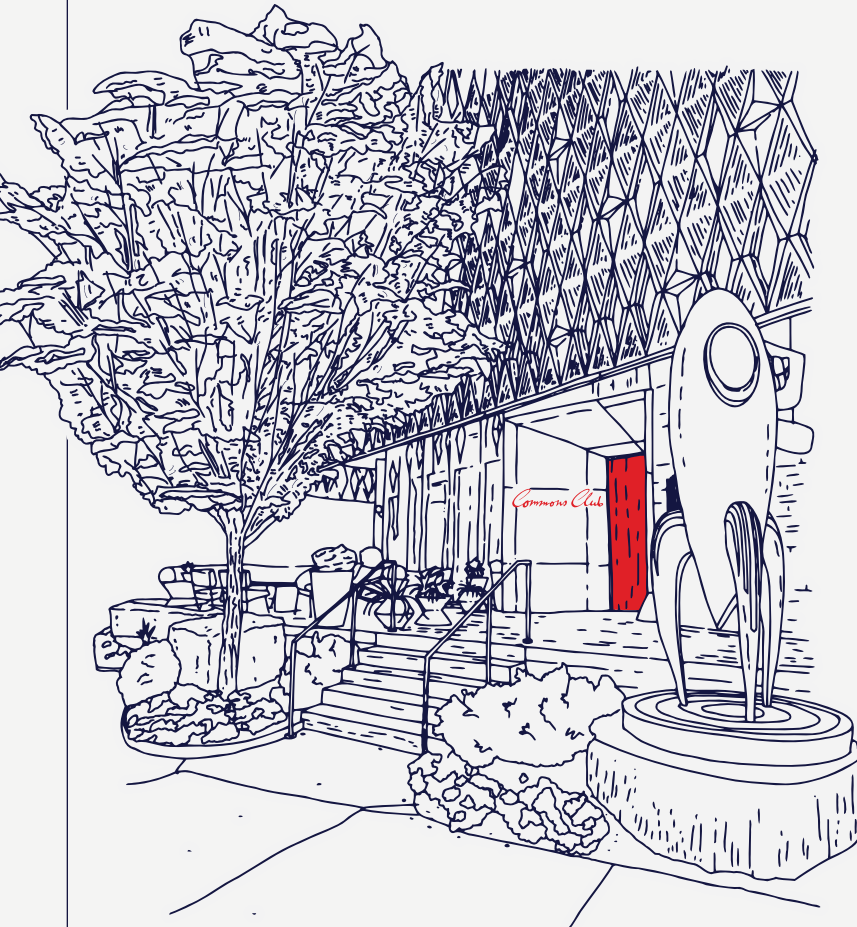
Romaine hearts parmesan, garlic croutons, classic Caesar dressing

SPRING GREENS | 14 **VG GF**

Crisp radish, shaved cucumber, fine herbs, aged balsamic vinaigrette

SPICY SHRIMP AND AVOCADO* | 21 **GF**

Bibb lettuce, crispy potato, charred corn, avocado, green goddess dressing



MAINS



CRUSTED SNAPPER* | 34

Sauce vierge, crispy potatoes

CRISPY FRIED CHICKEN | 30

Hominy-charred corn hash, Sunday sauce

SPICY LAMB BOLOGNESE | 38

Cavatelli, braised lamb, peas, ricotta, mint

SURF AND TURF* | 52

5 oz filet, crab cake, potato rösti, tarragon cream

SMOKED SHORT RIB | 40 **GF**

Slow-smoked short rib, rich jus, potato croquette

CHEF'S PICK

STEAK FRITES* | 42 **GF**

Grilled hanger steak, fries, chimichurri, garlic aioli

SPAGHETTI SQUASH | 28 **VG GF**

Roasted spaghetti squash, mushroom ragout, cashew cream,



SWEETS

KEYLIME PIE | 12 **V**

White chocolate and pecan crust, coconut meringue, guava

CHEF'S PICK



BANANA PUDDING | 12 **V**

Caramelized banana, shortbread crumble, white chocolate

CHOCO ESPRESSO POT DE CRÈME | 12 **V**

Chantilly, shaved dark chocolate, smoked flaky salt

SCOOP OF ICE CREAM | 12 **V GF**

Vanilla, chocolate or banana

HAPPENINGS

HAPPY HOUR

Weekdays | 2-7 pm

LIVE MUSIC & DJ

Fridays | 6 pm 'til Saturdays | 8 pm 'til

Executive Chef Andy Papson

Legend: **GF** Gluten Free **V** Vegetarian **VG** Vegan

Commons Club

[f](https://www.instagram.com/commonsclubdal) [@](https://www.facebook.com/commonsclubdal) commonsclubdal commonsclub.com/dallas

* Consumer Advisory: raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Although all due care is taken, dishes may still contain ingredients that are not listed on the menu and these ingredients may cause an allergic reaction.